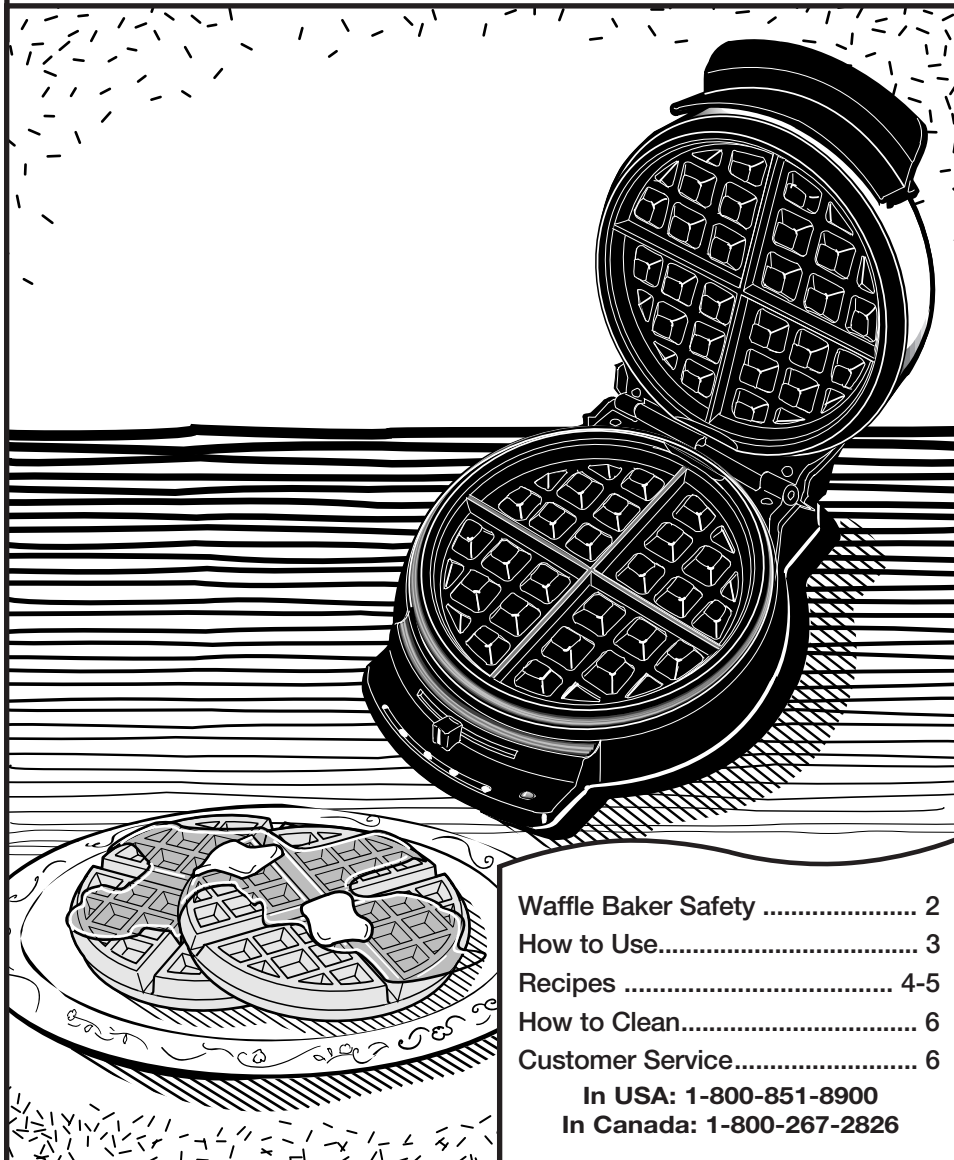


Hamilton Beach®

Waffle Baker



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In USA: 1-800-851-8900
In Canada: 1-800-267-2826

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Waffle Baker Safety

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plug or cooking unit in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Call our toll-free customer service number for information on examination, electrical repair, mechanical repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Do not use appliance unattended.
15. When using this appliance, provide 4 to 6 inches air space above, behind and on both sides for air circulation. Do not use on surfaces where heat may cause a problem.
16. Make sure that neither the cord nor yourself touch any hot part of the appliance due to danger of burning.
17. Place the appliance only on a dry and level surface.
18. Never remove the waffle with any kind of cutting device or other metallic kitchen utensil.
19. Always allow the appliance to cool down completely before putting it away and never wind the cord around the appliance while it is still hot.
20. Do not immerse.

SAVE THESE INSTRUCTIONS!

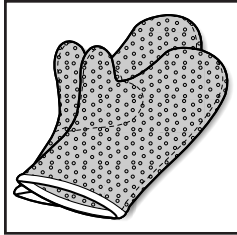
Consumer Safety Information

This appliance is intended for household use only.

To avoid an electrical circuit overload, do not operate another high wattage appliance on the same circuit with the waffle baker.

This appliance is equipped with a grounded-type 3-wire cord (3-prong plug). This plug will only fit into an electrical outlet made for a 3-prong plug. This is a safety feature. If the plug should fail to fit, contact an electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the grounding pin, part of the 3-prong plug.

This appliance has a short cord to reduce the hazards of becoming entangled or tripping over a longer cord. An extension cord may be used if the electrical rating is equal to or greater than the rating of the waffle baker. An extension cord rated at least 13 amperes may be used. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.



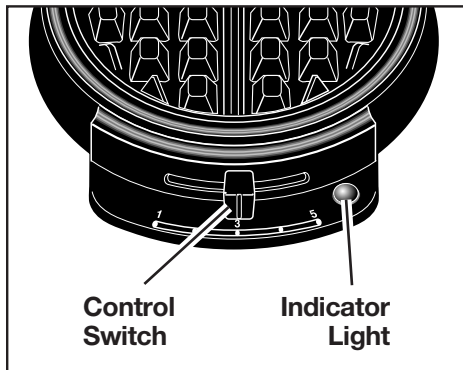
WARNING: Always use a hot mitt to protect hand when opening a hot waffle baker. Escaping steam can burn.

How to Use

BEFORE FIRST USE: Wipe the bottom and top cooking grids with a soapy damp cloth. Rinse cloth then wipe grids again.

1. Plug cord into electrical outlet. The light will glow. Select setting.
2. Preheat with cover closed until light goes out.
3. Raise cover and pour about $\frac{3}{4}$ cup batter onto center of cooking grid. Lower cover.
4. Waffles are done in about 5 minutes, depending on recipe.
5. Unplug unit when through cooking.

Control Switch and Indicator Light



The Control Switch offers settings from 1 to 5. Select the setting preferred to cook waffles to desired doneness. Setting 1 should be used to keep a waffle warm or to re-heat an already cooked waffle.

The red Indicator Light comes on when the waffle baker is heating to reach the set temperature. For best results wait until the Indicator Light goes out before adding the waffle batter. This means the waffle baker has reached the perfect temperature.

Cooking Chart

Control Switch Setting	Result
1	Keep Warm
2	Soft, light colored waffles
3	Medium golden waffles
4	Dark golden waffles
5	Crunchy, dark waffles

Recipes

Homemade waffle batter may take longer to cook than packaged pancake and waffle mix. The packaged mix waffles are done in about 5 minutes. Made from scratch recipes take a few minutes more.

For most recipes there is no need to grease the nonstick surface.

Waffle Baker Tips!

- The Belgian waffle grid holds more batter than a traditional grid. These recipes give a range of batter to use, for example, $\frac{2}{3}$ to $\frac{3}{4}$ cup. The larger amount should be used for a Belgian waffle grid.
- Waffles can be frozen and then reheated. Make a large batch ahead of time and let cool on a cooling rack. Freeze in airtight storage bags then heat in an oven or microwave.

Weekend Waffles

1 cup flour	3 eggs, separated
3 teaspoons baking powder	1 cup milk
$\frac{1}{4}$ teaspoon salt	4 tablespoons oil
1 tablespoon sugar	1 teaspoon vanilla

In a large bowl, whisk together flour, baking powder, salt, and sugar. Set aside. Beat egg whites until stiff. Add milk and egg yolks to flour mixture. Stir until smooth. Add oil and vanilla to batter and mix well. Fold egg whites into the batter. Pour about $\frac{2}{3}$ to $\frac{3}{4}$ cup of batter into the middle of the waffle baker. Cook 5 to 6 minutes or until golden brown. **Makes 4 to 6 waffles.**

Buttermilk Waffles

1½ cups flour	1½ cups buttermilk
1½ teaspoons baking powder	6 tablespoons butter, melted
$\frac{1}{2}$ teaspoon baking soda	2 eggs, beaten lightly
$\frac{1}{2}$ teaspoon salt	

In a medium bowl, whisk together flour, baking powder, baking soda, and salt; add buttermilk, butter, and eggs, stirring until thoroughly mixed (batter will be thick). Pour about $\frac{2}{3}$ to $\frac{3}{4}$ cup of batter into the middle of the waffle baker. Close lid and cook 6 to 7 minutes or until golden brown. **Makes 4 to 6 waffles.**

Banana Sour Cream Waffles

1 cup flour	1 cup sour cream
$\frac{1}{2}$ teaspoon baking powder	$\frac{1}{4}$ cup milk
$\frac{1}{4}$ teaspoon baking soda	$\frac{1}{4}$ cup butter, melted
$\frac{1}{4}$ teaspoon salt	1 ripe banana, mashed
1 egg, separated	

In a large bowl, whisk together flour, baking powder, baking soda, and salt; set aside. In a small bowl, beat the egg white with a whisk until light peaks form. Add egg yolk, sour cream, milk, butter, and banana to the flour mixture and mix well. Fold in the whipped egg white. Pour $\frac{2}{3}$ to $\frac{3}{4}$ cup of batter into the waffle baker. Cook 6 to 7 minutes or until golden brown. **Makes 4 to 6 waffles.**

Cinnamon-Raisin Waffles

1 cup flour	1 egg
2 tablespoons packed brown sugar	½ cup milk
2 teaspoons baking powder	2 tablespoons oil
¼ teaspoon salt	⅓ cup raisins
1½ teaspoons cinnamon	

In a small bowl, whisk together the flour, sugar, baking powder, salt, and cinnamon. In a large bowl, whisk together the egg, milk, and oil. Add the flour mixture to the milk mixture. Stir until the batter is just combined. Stir in the raisins. Pour about $\frac{2}{3}$ to $\frac{3}{4}$ cup of batter onto the waffle baker. Cook 6 to 8 minutes or until golden brown. **Makes 4 to 6 waffles.**

Crispy Ginger Ale Waffles

2 cups baking mix (for example, Bisquick)
2 tablespoons oil
1¼ cups ginger ale

Whisk together baking mix, oil, and ginger ale. Let sit five minutes. Pour $\frac{3}{4}$ cup into waffle baker. Bake 6 minutes. **Makes 4 waffles.**

Chocolate Dessert Waffles

¼ cup vegetable shortening	3 tablespoons unsweetened baking cocoa
½ cup sugar	1 teaspoon baking powder
1 egg	Pinch of salt ($\frac{1}{16}$ teaspoon)
½ teaspoon vanilla	½ cup milk
$\frac{2}{3}$ cup flour	

In a small mixing bowl, cream shortening, and sugar until well blended. Add egg and vanilla and blend until smooth. Add remaining ingredients and mix until well blended. Batter will be thicker than normal waffle batter. Spray grids with nonstick cooking spray. Place $\frac{2}{3}$ to $\frac{3}{4}$ cup of batter into the middle of the waffle baker. Close lid and cook 6 to 7 minutes. Remove and serve topped with vanilla ice cream. **Makes 3 to 4 waffles.**

How to Clean

1. Unplug from outlet and let cool.
2. Wipe cooking grids and outside of unit with a damp, soapy cloth. Rinse cloth and wipe grids again.
3. Do not use steel wool, scouring pads or abrasive cleansers on any part of the unit.
4. Always allow the appliance to cool down completely before storing. Wrap cord around tabs on bottom of unit. The unit can be stored upright to save space.

DO NOT IMMERSE IN WATER OR OTHER LIQUID.

Customer Service

Call our toll-free customer service numbers. Please note the model, type, and series number on the waffle baker, or have the waffle baker close by when you call. This will help us answer your question.

TWO YEAR LIMITED WARRANTY

Hamilton Beach/Proctor-Silex, Inc. warrants this appliance to be free from defects in material and workmanship for a period of two (2) years from the date of original purchase, except as noted. There is no warranty with respect to the following, which may be supplied with this appliance: glass parts, glass containers, cutter/strainer, nonstick soleplate and/or nonstick cooking surfaces. This warranty extends only to the original consumer purchaser and does not cover damage from abuse, neglect, use for commercial purposes, or any other use not found in the printed directions. HAMILTON BEACH/PROCTOR-SILEX, INC. EXPRESSLY DISCLAIMS ALL RESPONSIBILITY FOR CONSEQUENTIAL DAMAGES OR INCIDENTAL LOSSES CAUSED BY USE OF THIS APPLIANCE. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. If you have a claim under this warranty, DO NOT RETURN THE APPLIANCE TO THE STORE! Please call our CUSTOMER SERVICE NUMBER. (For faster service please have model, series, and type numbers ready for operator to assist you.)

CUSTOMER SERVICE NUMBERS

In the U.S. 1-800-851-8900

In Canada 1-800-267-2826

Web site address: www.hamiltonbeach.com

KEEP THESE NUMBERS FOR FUTURE REFERENCE!

This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state, or province to province.

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